

Japanese style hamburger patty

Cuisine: Japanese

Food category: Pork

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Company: Retigo Asia Limited



Program steps

Preheating: 250 °C

1 Combination 30 % Termination by time 00:08 hh:mm 220 °C + 80 %

Ingredients - number of portions - 1

Name	Value	Unit
Ground Beef and Pork blend	500	g
Onion	100	g
Panko Bread Crumbs	30	g
Milk	30	g
Eggs	50	g
Salt	3	g
Black Pepper	2	g
Nutmeg	1	g

Nutrition and allergens

Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	42 kJ
Carbohydrate	1.5 g
Fat	0.3 g
Protein	0.9 g
Water	0 g

Directions

1. Cooking Instructions :

(how to make hamburger patties)

- 1) Chop half the onion finely.
- 2) Sauté the chopped onion until brown. (3 minutes on medium-low heat, then 5 more minutes over low heat.)
- 3) Cool down the sautéed onion thoroughly.
- 4) Knead the ground meat thoroughly with salt only first. Knead until sticky.
- 5) Add milk to Panko and mix. Once the panko is moistened evenly, add it to the ground meat.
- 6) Beat the egg well. Then, add it to the ground meat.
- 7) Add sautéed onion (make sure it's cold), Black Pepper, and Nutmeg to the ground meat.
- 8) Mix them all together until the mixture becomes sticky again.
- 9) Divide in half and make 2 meatballs. If for 3 people, you can make 3 meatballs.
- 10) Through the meatball from one hand to the other 5 times. It'll remove the air bubbles from the mixture. Then, shape it into a round patty to 80g. After the patties are done, cover them with plastic wrap and refrigerate them for 30 minutes.

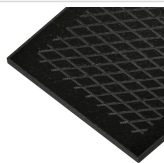
2.Cooking now place these patties on a preheated accessories either pizza grill tray or roasting baking platter for 8 minutes on a grill settings.

3.Serve once it is cooked , serve with demi glace and Japanese lettuce.

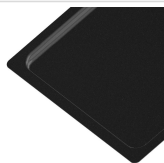
Recommended accessories



Vision Grill Diagonal



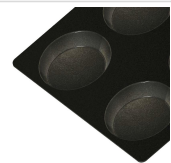
Vision Grill



Vision Bake



Vision Express Grill



Vision Snack